**Submitted by Mary Jessop**

Ingredients:-

140g plain flour

1 tsp English mustard powder

3 large eggs

300ml milk

4 tbsp sunflower oil

2 large onions, sliced

85g pack breadcrumb stuffing mix

small handful sage leaves, chopped

8 sausages

For the gravy

2 tbsp plain flour

500ml beef stock

Method:-

(1) Whisk together the flour, mustard powder, eggs and milk with a good pinch of salt until

smooth. You can leave the batter to rest.

(2) Heat 1 tbsp of the oil in a small pan. Add the onions with a pinch of salt and cook for 10-15 mins until really soft. While the onions cook make up the stuffing following pack instructions, adding the sage. Scoop out a quarter of the onions and add these to the stuffing mixture. Leaving the rest in the pan for the gravy. Heat oven to 230C /gas 8.

(3)Shape the stuffing into 8 golf ball sized balls. Pour the remaining oil into a large roasting tin or dish and brush it all over the bottom and sides. Add the sausages and stuffing balls, and cook for 15 mins.

(4) Remove the tin from the oven, loosen the sausages and stuffing from the bottom of the tin if they have stuck, then pour over the batter. Return the tin to the oven on a middle-high shelf, but give it space to rise. Bake for 35-40 mins until puffed and golden ? don?t be tempted to open the oven door any earlier.

(5) While the toad-in-the-hole is cooking, make the gravy. Cook for 2 mins until bubbling, then pour in the stock, bit by bit, stirring continuously so it doesn?t go lumpy.

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